

Cebollas en Escabeche

2 cups water

2 cups distilled vinegar

2 Tbsp salt

2 Tbsp sugar

1 Tbsp dried oregano

1 Tbsp allspice berries

2 bay leaves

1 cinnamon stick

olive oil as needed

some combination of red onion rings, thin carrot slices, aji dulce slices, garlic slices, poblano and/or jalapeño slices

1. Sweat the vegetables to be pickled in the olive oil with a sprinkling of salt.
2. Add remaining ingredients and bring to a boil.
3. Remove from heat and allow to cool for at least 3 hours.